

Simple garlic prawn stir fry recipe

Total time **27 mins 20 mins** preparation time **7 mins** cooking time

INGREDIENTS

4 portion(s)

16 large raw tiger prawns

3 tbsp vegetable oil1 tbsp chopped garlic1 tbsp black pepper

1 tbsp Kikkoman Naturally

Brewed Soy Sauce

PREPARATION

Step 1

Clean and peel prawns retaining tails if desired for better presentation. Heat wok and dry fry for 2 minutes.

Step 2

Push aside and add oil and garlic and fry for 1 minute. Add pepper and soy sauce and stir prawns rapidly over high heat for 2-3 minutes.

Step 3

Cover with wok lid for 1 minute, and then serve immediately.